IMPORTANT
FOR FUTURE REFERENCE
Please complete this information and retain this manual for the life of the equipment.
MODEL #
_____
SERIAL #
_____
DATE PURCHASED _____

PRODUCT MANUAL
Safety Instructions
Installation Instructions
Operation Instructions
Maintenance Instructions
Replacement Parts List
Warranty/Service Information

Electric Griddles
MODELS EG-24H, EG-36H and EG-48H

⚠ **WARNING**
Improper installation, operation, service or maintenance can cause property damage, injury or death. Read these instructions thoroughly before installing, operating, maintaining or servicing this equipment.

APW/WYOTT Foodservice Equipment Co.
P.O. Box 1829
Cheyenne, WY 82003
(307) 634-5801
FAX: (307) 637-8071

THIS MANUAL SHOULD BE RETAINED FOR FUTURE REFERENCE

⚠ CAUTION

The models are designed, built and sold for commercial use. If these models are positioned so the general public can use the equipment, make sure that all cautions, warnings and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.

⚠ WARNING

Check the data plate on this unit before installation. Connect the unit only to the voltage and frequency listed on the data plate. Connect only to 1 or 3 phase as listed on the data plate.

⚠ WARNING

Improper installation, operation, service or maintenance can cause property damage, injury or death. Read these instructions thoroughly before installing, operating, maintaining or servicing this equipment.

⚠ WARNING

Electrical and grounding connections must comply with the applicable portions of the National Electrical code and/or other local electrical codes.

⚠ WARNING

Disconnect electrical power, supply and place a tag at the disconnect switch indicating that you are working on the circuit.

Install per the spacing requirements listed in the installation section of this manual. We strongly recommend having a competent professional install this equipment. A licensed electrician should make the electrical connections and connect power to the unit. Local codes should always be used when connecting these units to electrical power. In the absence of local codes, use the latest version of the National Electrical Code.

Maintenance and repair should be handled by a factory authorized agent. Before doing any maintenance or repair, contact APW/Wyott.

⚠ WARNING

Appliance must be connected by an earthing cable to all other units in the complete installation and thence to and independent earth connection.

NOTICE

This product is intended for commercial use only, not for household use.

⚠ CAUTION

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⚠ WARNING

SHOCK HAZARD

Do not open any panels that require the use of tools.

⚠ WARNING

Improper installation, service, or maintenance can cause property damage, injury or death.

NOTICE. THE UNIT, WHEN INSTALLED, MUST BE ELECTRICALLY GROUNDED AND COMPLY WITH LOCAL CODES OR, IN THE ABSENCE OF LOCAL CODES, WITH THE NATIONAL ELECTRICAL CODE ANSI/NFPA 70-LATEST EDITION.

CANADIAN INSTALLATION MUST COMPLY WITH CSA STANDARD C.22.2 NO. OM1982 General Requirements – Canadian Electrical Code, Part II, 109-M1981 – Commercial Cooking Appliances.

NOTICE. Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA 96 latest edition that local codes are “authority having jurisdiction” when it comes to requirements for installation of equipment. Therefore, installations should comply with all Local codes.

Congratulations on your purchase of APW/Wyott commercial cooking or refrigeration equipment. APW/Wyott takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

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LOCATION OF DATA PLATE

The data plate for the electric griddles is located on the compressor housing above the power switch.

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

A) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

B) Concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and start-up should be performed by a qualified installer who thoroughly read, understands and follows these instruction.

If you have questions concerning the installation, operation, maintenance or service of this product, write Technical Service Department APW/Wyott Foodservice Equipment Company, P.O. Box 1829, Cheyenne, WY 82003.

SAFETY PRECAUTIONS

Before installing and operating this equipment be sure everyone involved in its operation are fully trained and are aware of all precautions. Accidents and problems can result by a failure to follow fundamental rules and precautions.

The following words and symbols, found in this manual, alert you to hazards to the operator, service personnel or the equipment. The words are defined as follows:

⚠ DANGER
This symbol warns of imminent hazard which will result in serious injury or death.

⚠ WARNING
This symbol refers to a potential hazard or unsafe practice which could result in serious injury or death

⚠ CAUTION
This symbol refers to a potential hazard or unsafe practice which may result in minor or moderate in or product or property damage.

NOTICE
This symbol refers to information that needs special attention or must be fully understood even though not dangerous.

SPECIFICATIONS

Electrical

EG-24H, 208/240 Volt, 50/60 Hz, 1 Ph, 32.5/37.5 Amps
EG-36H, 208/240 Volt, 50/60 Hz, 1 Ph, 48.7/56.3 Amps
EG-48H, 208/240 Volt, 50/60 Hz, 1 Ph, 65/75 Amps

Dimensions	**Overall Dimensions with 4" Legs**
EG-24H	15-1/2"H x 25-3/4"D x 24"W
EG-36H	15-1/2"H x 25-3/4"D x 36" W
EG-48H	15-1/2"H x 25-3/4"D x 48"W

Ship Weight	
EG-24H	180 lbs
EG-36H	267 lbs
EG-48H	342 lbs

INSTALLATION

Always clean equipment thoroughly before the first use. Check rating label for your model designation and electrical rating. For best results, use stainless steel countertops. Attach legs to units.

Uncrate the griddle and place it in the approximate operation location. Make sure no parts are discarded with crating material Remove the bottom cover for wiring junction box access at the back of the griddle.

> **⚠ WARNING**
> This device should be safely and adequately grounded in accordance with local and national electrical codes to protect the user from electrical shock. It requires a grounded system and a dedicated circuit, protected by a fuse or circuit breaker of proper size and rating.

This griddle is wired for 208 volt or 230 volt service. Proper installation should comply with the attached rating plate containing model number, serial number, voltage and amperage. Supply power wiring through rear electrical knock-out to terminal block in junction box according to the National Electrical Code.. Test for proper voltage supply. Return the bottom cover and mounting screws). Screw the legs into the permanently fastened nuts on four corners of the unit

Set the griddle upright in the operating location.

Leveling: a slight incline from the front to the back may be desired to eliminate standing oil. Adjust feet accordingly.

EQUIPMENT PREPARATION

The griddle is shipped with protective coatings of oil and/or grease. Remove the griddle plate coating just prior to its first cooking use. If the griddle is to be shut down for an extended period, put a heavy coat of clean grease back over the griddle plate.

Wipe the remaining cabinet parts down with a hot, wet cloth to remove any shipping dust and protective oil. Remove anything that may be in the grease drawer.

> **⚠ CAUTION**
> Care must be exercised not to overheat the griddle plate on initial start-up by setting the controls above normal operating temperature. Overheating may cause the plate to warp and will carbonize the grease (this will cause sticking).

OPERATING SEASONING

A new griddle surface must be seasoned to do a good cooking job. The metal surface of the griddle is porous. Food tends to get trapped in these pores and stick; therefore, it is important to “season” or “fill up” these pores with griddling “fat” before cooking on any metal surfaced griddle. Seasoning gives the surface a slick, hard finish from which the food with release easily.

To season, heat the griddle to a low (300ºF to 350ºF) temperature and pour on a small amount of cooking oil, about one ounce per square foot of surface. Spread the oil over the entire griddle surface with a cloth to create a thin film. Wipe off any excess oil with a cloth.

Repeat the procedure 2 to 3 times until the griddle has a slick, mirror-like surface.

> **⚠ CAUTION**
> This griddle plate is steel, but the surface is relatively soft and can be scored or dented by carelessly using a spatula. Be careful not to dent, scratch, or gouge the plate surface. Do not try to knock off loose food that may be on the spatula by tapping the corner or the edge of the spatula on the griddle surface.

The individual controls operate each 12” wide cooking zone and the signal lights indicate power is being applied to the heaters. When the light is out, with the dial set on a termperature setting, the griddle plate has reached the desired temperature. The lights will intermittently come on during cooking cycles to indicate temperature is being maintained.

CLEANING

NEVER clean any electrical unit by immersing it in water. Turn unit off and allow it to cool down before surface cleaning. Always clean equipment thoroughly before first use. Clean unit daily. Except where noted on charts: use warm, soap water. Mild cleansers and PLASTIC scouring pads may be used to remove baked on food and water scale on metal units. Unplug electrical units before cleaning or servicing. All service should be performed by an American Wyott authorized service agency.

Empty the grease drawer daily. Clean the unit regularly. A clean unit looks better, lasts longer and performs better.

KEEP GRIDDLE PLATE SURFACE CLEAN. To produce evenly cooked, perfectly browned griddle products, keep the griddle free of carbonized grease.

Carbonized grease on the surface hinders the transfer of heat from the griddle surface to food. This results in spotty browning and loss of cooking efficiency and, worst of all, carbonized grease tends to cling to the griddled foods, giving them a highly unsatisfactory and unappetizing appearance. To keep the griddle clean and operating at peak efficiency, follow these simple instructions.

AFTER EACH USE, clean the griddle with a wire brush or flexible spatula.

ONCE A DAY, thoroughly clean splash back, sides and front. Remove the grease drawer and chute, empty and wash them out in the same manner as any ordinary cooking utensil.

ONCE A WEEK, clean the griddle surface thoroughly. If necessary, use a griddle stone, wire brush or steel wool on the surface. Rub with the grain of the metal while the griddle is still warm. A detergent may be used on the plate surface to help clean it, but care must be taken to be sure the detergent is thoroughly removed. After removal of the detergent, the surface of the plate should then be covered with a thin film of oil to prevent rusting. Clean stainless steel surfaces with a damp cloth and polish with a soft, dry cloth. To remove discoloration, use a nonabrasive cleaner. After each “weekly” type of cleaning, the griddle must be reseasoned. If the griddle usage is very high, consider going through the “weekly” cleaning procedures more often than once a week.

ELECTRIC GRIDDLES
SUGGESTED TEMPERATURES AND TIMES FOR GRIDDLING

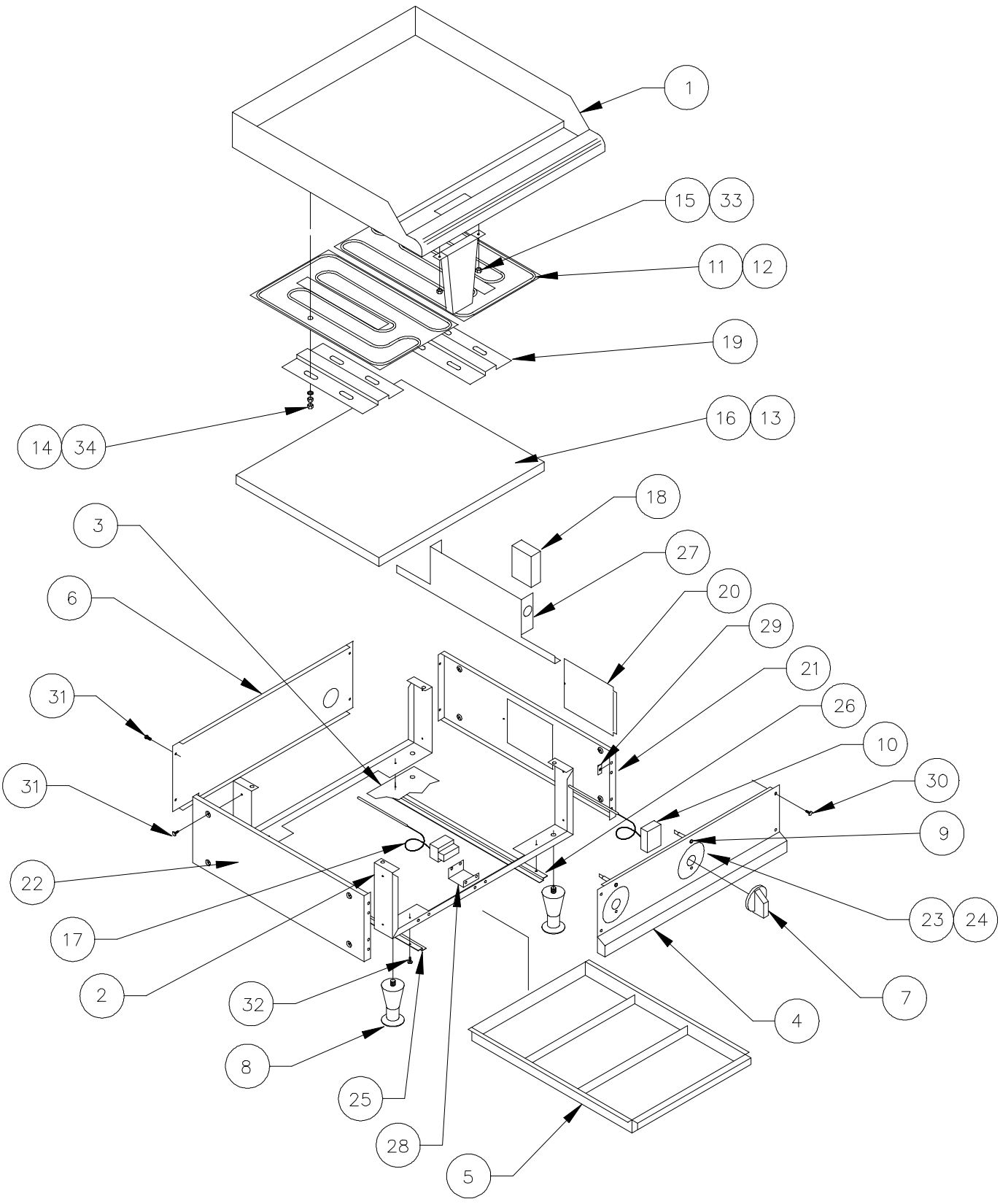
FOOD	CONTROL SETTING (FAHRENHEIT)	TIME IN MINUTES
American fried potatoes	375º	3 to 4
Bacon	350º	6
Boiled ham	375º	2
Beef tenderloin	400º	5 to 7
Canadian bacon	350º	3 to 4
Hamburgers	350º	3 to 4
Club steak	450º	3 to 5
Ham steak	400º	10
Sausage links or patties	350º	3 to 4
French toast	400º	4 to 5
Pancakes	375º	2
Scrambled eggs	300º	3 to 4
Hard fried eggs	225º to 300º	3 to 4
Soft fried eggs	250º to 300º	2 to 3
Sunny side-up eggs	225º to 300º	3 to 4

NOTE: These are only suggested griddle temperatures and cooking times. You may want to try others. For example, some restaurants are cooking hamburgers at 300ºF and under.

PARTS LIST

Item No.	Description	Qty		Stock No.
1	Plate Weldment	EG-24H	1	218146-20
		EG-36H	1	218146-21
		EG-48H	1	218146-22
2	Supports, Leg	EG-24H	2	218131-14
		EG-36H	2	218132-14
		EG-48H	2	218133-14
3	Bottom Cover	EG-24H	1	218146-24
		EG-36H	1	218146-25
		EG-48H	1	218146-26
4	Front Panel	EG-24H	1	218140-23
		EG-36H	1	218146-23
		EG-48H	1	218140-25
5	Grease Drawer	All Models	1	218131-91
6	Back Panel	EG-24H	1	218131-15
		EG-36H	1	218132-15
		EG-48H	1	218133-15
7	Control Knob	EG-24H	2	87056-01
		EG-36H	3	
		EG-48H	4	
8	Adjustable Legs	All Models	4	86320-00
9	Signal Light	EG-24H	2	15140-00
		EG-36H	3	
		EG-48H	4	
10	Control Thermostat	EG-24H	2	14794-36
		EG-36H	3	
		EG-48H	4	
11	Heater 240 volt	EG-24H	2	14398-24
		EG-36H	3	
		EG-48H	4	
12	Clamping Plate	EG-24H	2	642563-01
		EG-36H	3	
		EG-48H	4	
13	Insulation Retainer	EG-24H	12	217070-00
		EG-36H	18	
		EG-48H	24	
14	Clamping Nut	EG-24H	28	84362-00
		EG-36H	42	
		EG-48H	56	
15	Grease Chute	All Models	1	218140-56
16	Insulation	EG-24H	1	217069-00
		EG-36H	1	217069-01
		EG-48H	1	217069-02
17	High-Limit Switch	EG-24H	2	14810-00
		EG-36H	3	
		EG-48H	4	
18	Terminal Block	EG-24H	1	11079-03
		EG-36H	1	11072-03
		EG-48H	1	11072-03
19	Bulb Clamp Assembly	EG-24H	2	642573-01
		EG-36H	3	
		EG-48H	4	
20	Inspection Plate	All Models	1	2807-00

Item No.	Description	Qty		Stock No.
21	Right Side Panel	All Models	1	218146-29
22	Left Side Panel	All Models	1	218133-13
23	Graphic Front Panel Decal	EG-24H	1	218146-70
		EG-36H	1	218147-70
		EG-48H	1	218148-70
24	Dial Plate Decal	EG-24H	2	87055-17
		EG-36H	3	
		EG-48H	4	
25	Grease Drawer Guide, LH	All Models	1	300475-07
26	Grease Drawer Guide, RH	All Models	1	300475-08
27	Terminal Block Mount	All Models	1	218146-27
28	High-Limit Mount	EG-24H	2	218146-28
		EG-36H	3	
		EG-48H	4	
29	U-Nut, #10	All Models		31007-12
30	#10 x 3/4” Type AB	All Models		81967-00
31	#10-32 x 1/2” Type T	All Models		81707-00
32	#8-32 x 3/8” Type T	All Models		81531-00
33	Hex Nut, #10-32, Keps	All Models		84171-00
34	Washer, Flat 5/16”	All Models		85093-00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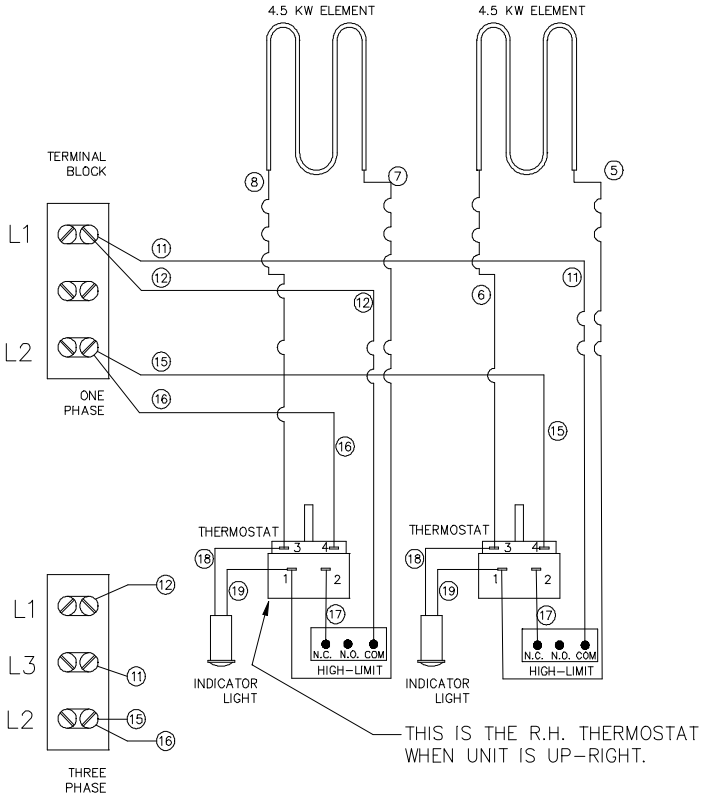
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TERMINAL BLOCK
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L2
ONE PHASE
L1
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THREE PHASE
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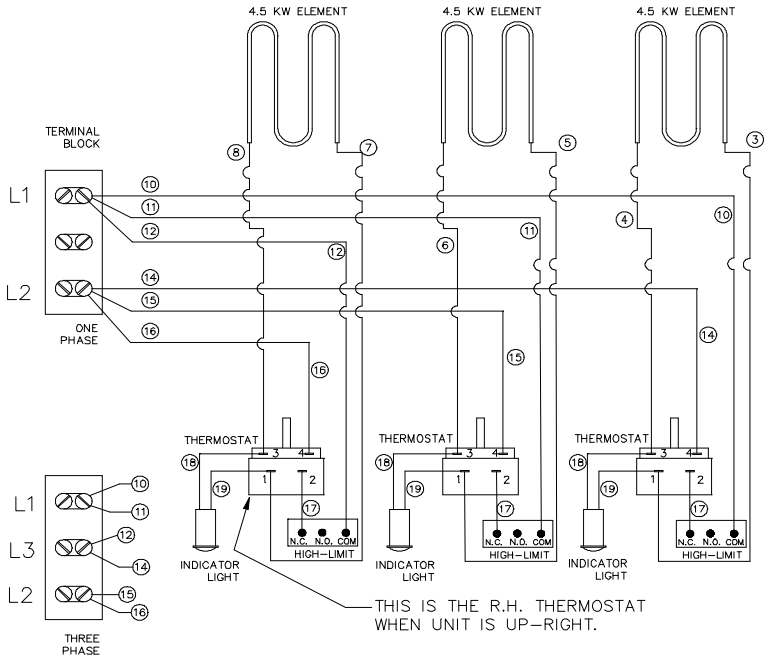
THERMOSTAT
N.C. N.O. COM
HIGH-LIMIT
INDICATOR LIGHT
THIS IS THE R.H. THERMOSTAT WHEN UNIT IS UP-RIGHT.

EG-24H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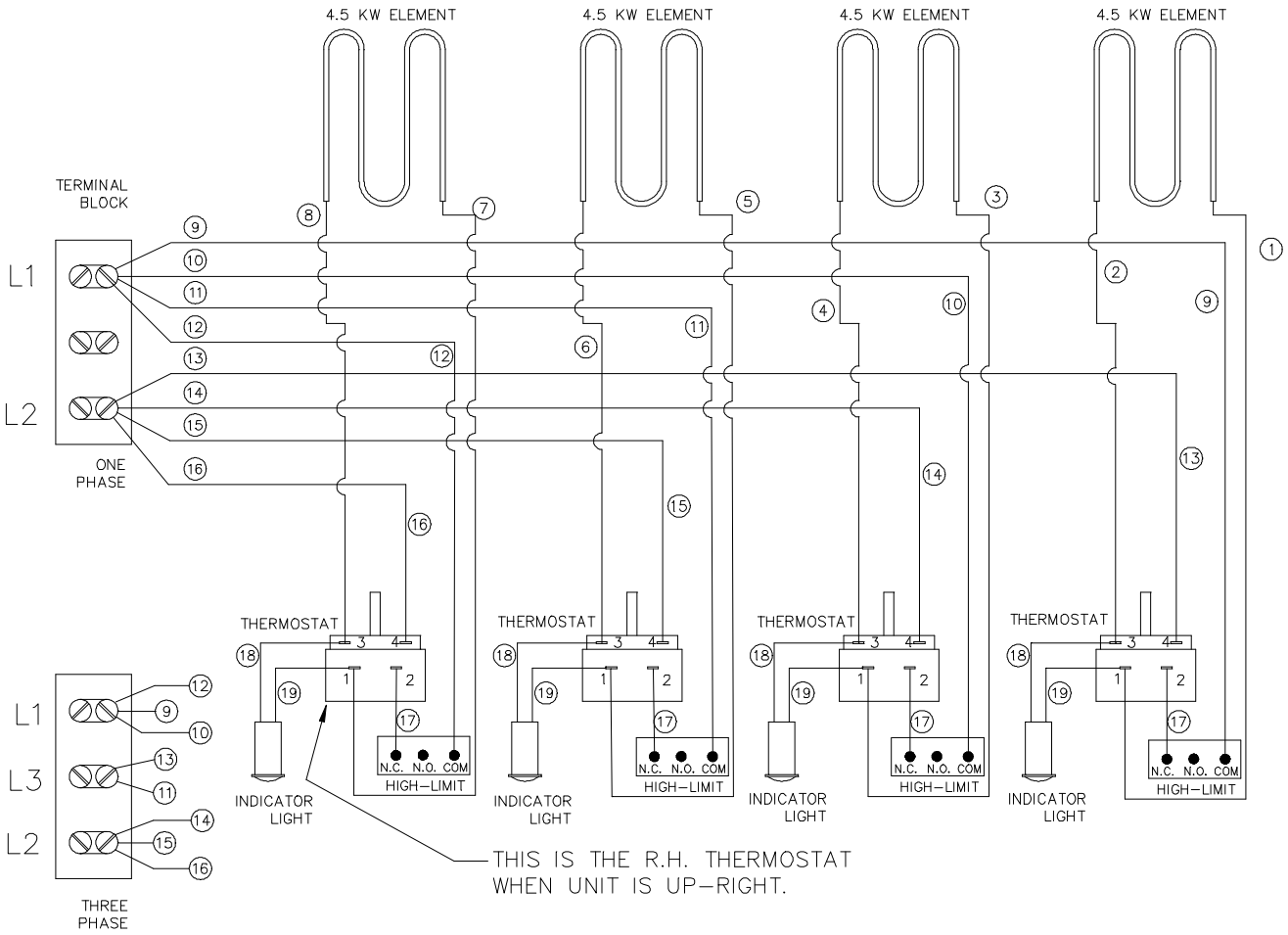
EG-36H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THREE PHASE
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INDICATOR LIGHT
HIGH–LIMIT
N.C. N.O. COM
THIS IS THE R.H. THERMOSTAT WHEN UNIT IS UP–RIGHT.

EG–48H

APW/WYOTT EQUIPMENT LIMITED WARRANTY

APW/WYOTT Foodservice Equipment Company warrants its equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at the option of APW/WYOTT such product will be repaired or replaced by APW/WYOTT or its Authorized Service Agency. APW/WYOTT will only be responsible for charges incurred or service performed by its Authorized Agencies. The use of other than APW/WYOTT Authorized Service Agencies will void this warranty and APW/WYOTT will not be responsible for such work or any charges associated with same. The closest APW/WYOTT Authorized Service Agency must be used.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

TIME PERIOD:

One-year parts, one-year labor, effective from the date of purchase by the original owner. The Authorized Service Agency may, at their option, require proof of purchase. Parts replaced under this warranty are warranted for the unexpired portion of the original product warranty only.

EXCEPTIONS:

*****Gas/Electric Cookline - Models GCB, GCRB, GF, GGM, GGT, GHP-H, GWW, EBC, EF, EG, EHP, EWW Three (3) Year Warranty on all component part, except switches and thermostats. (2 additional years on parts only - No labor on second or third year.)

*Heat Strips - Models FD - Two (2) Year Warranty on element only - No labor second year.

*Glass Windows, Door Seals, Rubber Seals, Light Bulbs, Broiler Briquettes 90 Day Material Only - No labor.

In all cases parts covered by extended warranty will be shipped FOB the factory after the first year.

PORTABLE CARRY-IN PRODUCTS

Equipment weighing over 70 pounds or permanently installed will be serviced on-site as per the terms of this warranty. Equipment weighing 70 pounds or under, and which is not permanently installed i.e., with cord and plug, is considered portable and is subject to the following warranty handling limitations.

If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW/WYOTT's option or its Authorized Service Agency, it will be serviced on-site or replaced.
From day two through the conclusion of this warranty, portable units must be taken or sent prepaid to the APW/WYOTT Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If the customer wants on-site service they may receive same by paying the travel and mileage charges.

EXCLUSIONS:

The following conditions are not covered by warranty.

*Equipment failure relating to improper installation, improper utility connection or supply and problems due to ventilation.

*Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damaged controls.

*Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, not or act of God.

*Equipment that has had the model number or serial number removed or altered.

If the equipment has been changed, altered, modified or repaired by other than a qualified service technician during or after the warranty period then the manufacturer shall not be liable for any damages to any person or property which may result from the use of the equipment thereafter.

This warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates APW/WYOTT does not assume any liability for extended delays in replacing or repairing any items beyond its control.

In all cases the use of other than APW/WYOTT authorized OEM replacement parts will void this warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS AND CONSTITUTES THE ENTIRE LIABILITY OF APW/WYOTT IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN.

P/N 88060-40, 04/00